

## **CAC Meeting minutes 08/18/16**

**In Attendance:** Les Purcell, Gary Miller, Herb Roe, Gail Lynch, Lew Furman, Audrey Wahl, Suzanne Auwater

OP Resident Larry Bohanan and Josh from Bayside Gazette

Meeting called to order @ 4:05 pm

Minutes from previous meeting approved. Copy to be sent to Theresa for publication

### **Discussion**

**New Head Chef;** Executive Chef Tim tendered his resignation and has left for greener pastures. Current Sous Chef Rob Sosnovich will be taking over the kitchen on a trial basis for several months and if things go as expected, will be the head chef going forward. The title of “Executive Chef” requires a high degree of formal training which Rob does not currently have so his position will be the “head Chef”. Rob has been working in the YC kitchen since before the new building went up, has a lot of experience and is expected to fill the position with no problems. Rob, in fact, has been doing a lot of the banquet work. Because of his experience with the YC before Tim was hired, he has a better feeling for what the Ocean Pines customers were used to at the old YC and is expected to bring more of that style of food back to The Cove.

The CAC is optimistic that this change will be a positive move toward increasing the attendance at The Cove.

The YCGM, Jerry Lewis, and the new Head Chef, Rob Sosnovich will be at the CAC’s next meeting to discuss plans moving forward and to answer questions.

**Handicapped Parking;** A suggestion in last years report to the BOD was to move and/or add handicapped parking to the pool side of the YC parking lot. The current location is not conducive to people with limited mobility to get into The Cove or make use of the Tiki Bar and Pool. The CAC has not heard anything about this since our meeting with the previous OPGM. What happened and what do we need to do to get this into consideration?

**Kitchen/Wait Staff;** We had previously suggested hiring a full time Expeditor and Floor Manager to help with the food consistency and service complaints. Both of those positions have recently opened. The expeditor went back to school and the floor manager became overwhelmed and quit. The CAC discussed the need to consider getting replacements for both positions.

**Recent OPBOD Election;** There was a general discussion about BOD majority would deal with the YC. A major concern was the discussion during the election process

regarding keeping the facility open during the winter and should it be turned over to a private restaurant group. A further concern was the difficulty in getting and keeping good kitchen and wait staff. A revolving door of personnel causes the quality of both the food and service to suffer. In part, we feel that is partially due to budgetary constraints imposed by the Board. If the BOD really wants the YC to be successful, it has to be able to hire good experienced staff who will stick around long enough to take some ownership and pride in their work. That may require paying them a little bit more.

It was decided that we should work on getting the yearly report for the OPBOD finished as soon as possible so that the new majority can review it before making any major decisions about the various clubs and the YC in particular. Gary agreed to get a draft together and send it by email so that everyone can add their input before a final version is sent to the BOD.

**Suggestions approved in the recent budget;** There were questions about when the room dividers, decorations, and water side bar-rail were going to be installed. We had been told that the room dividers were “being worked on” and a “prototype” would be available soon, but nothing seems to be happening. We are also concerned about the bar-rail that was expected to help with the seating at the Tiki Bar and help bring some additional customers for the view. We were surprised that the room dividers were being considered before the bar-rail since the bar-rail would be used during the summer and the room dividers more during the off season.

We were told that one reason for the delay was that Public Works was going to build both “in-house”, but were very busy with other items. It was further explained that they are backed up because due to budget constraints, the PW staff has been reduced from 35 six years ago to 25 currently.

The reduced PW staff is also apparently the reason that work at the Beach Club is only done on an emergency basis. Linda, the BCGM told us that she has had a lot of issues with maintenance and electrical problems this year and unless there is a real emergency, work gets put off. This is a major concern of the Committee.

**Survey of YC Customers;** A survey of YC customers is available for those that want to fill it out and we are told that a majority of those that do, give it very good marks. The survey tracks the server, the date filled out and rates the food and service, as we had suggested some time ago. We questioned where the customers are coming from, though. Are they OP residents, OP renters, or customers from outside OP? That additional info might help in telling us how the YC is looked at by different groups of customers.

### **Old Business**

Reviewed old suggestions and approved budget items as described above.

## **New Business**

BOD election. The Committee needs to wait and see what happens with the new directors and feel out how they will view our recommendations. One question is how can we get the BOD to better understand what we are concerned about and really hear our suggestions, and how do we best accomplish that?

**Meeting Adjourned at 5:20**

**Next regular meeting on Sept 15th @ 4pm**